

ROOM SERVICE MENU



TO PLACE YOUR ORDER
CALL EXT. 4104



La Plazuela
RESTAURANT AT LA FONDA



BREAKFAST 7-10:30am

La Fonda Eggs Benedict*

Two Poached Eggs | Toasted English Muffin
Canadian Bacon | Grilled Tomatillos | House Made
Hollandaise Sauce | Grilled Breakfast Potatoes 19.50

Huevos Rancheros*

Two Eggs Over-Easy | Corn Tortillas | Asadero Cheese
Red Chile | Green Chile | Christmas Chile
Crispy Tortilla Strips | Smoky Black Beans | Pork Posole
Warm Flour Tortilla 17.50

Huevos de Cualquier Estilo*

Two Eggs Any Style | Grilled Breakfast Potatoes
Applewood Smoked Bacon or Sausage Links or
Ham Steak 17.50

New Mexico Burrito*

Flour Tortilla | Scrambled Eggs | Chorizo Sausage
Grilled Breakfast Potatoes | Asadero Cheese
Red Chile | Green Chile | Christmas Chile
Smoky Black Beans 18.50

Omelet*

Three Eggs | Choice of Three: Ham | Avocado
Chorizo Sausage | Hatch Green Chile
Smoked Salmon | Bell Peppers | Onions
Sautéed Mushrooms | Cheddar Mexican Cheese
Blend | Grilled Breakfast Potatoes 18.00
Additional Items 1.50

Oatmeal*

Hot Milk | Brown Sugar | Fresh Seasonal Berries 14.50

Brioche French Toast

Whipped Butter | Fresh Seasonal Berries
Maple Syrup 17.50

Pancakes

Choice of Buttermilk | Blueberry | Blue-Corn Piñon
Whipped Butter | Fresh Seasonal Berries
Maple Syrup 16.00

Local Granola Parfait

Fresh Seasonal Berries | Yogurt 13.00

BREAKFAST 7-10:30am

Avocado Toast*

Almond Fig Jam | Applewood Smoked Bacon
Avocado | Labneh Cheese | Heirloom Tomato
Arugula | Alfalfa | Red Onion | Wheat Toast
Egg Any Style 18.00

Huevos Motuleños

Two Eggs Over Easy | Tomatillo Salsa
Black Beans | Fried Plantain | Queso Fresco
Corn Tortillas 17.00

LOCAL COLD PRESSED JUICE FROM VERDE

Immune Booster*

Carrot | Pineapple | Orange | Ginger | Mint
Turmeric 12.00

Spring Greens*

Cucumber | Spinach | Apple | Orange | Pineapple
Parsley | Kale | Lemon 12.00

A LA CARTE

Single Egg Any Style 6.00 *Tofu Scramble 7.00
Black Beans | Pinto Beans | Breakfast Potatoes 6.00
Pork Posole Small 6.00 Pork Posole Large 10.00
Applewood Smoked Bacon (3 Strips) 6.00
Sausage Links (2 Links) 6.00 Ham Steak 6.00
*Vegan Sausage (3 Links) 6.00
Fresh Fruit | Yogurt | Pecans 8.00
Red Chile | Green Chile | Salsa 4.00
House Pastry 6.00
English Muffin | Bagel | Toast | Tortilla 4.00
*Gluten-Free Toast or Muffin 4.00

Lane Warner, CEC, Executive Chef

Rafael Zamora, Chef de Cuisine | Nallely Garcia, Manager

LUNCH 11am–2pm

STARTERS

Chips, Salsa & Guacamole *

Warm Crispy Corn Tortilla Chips | House Salsa
House Guacamole 18.00

Chile con Queso

Warm Crispy Corn Tortilla Chips | House Queso
Hatch Green Chile | Pico de Gallo 15.50

Kale & Quinoa Salad *

Romero Farms Kale | Quinoa | Blue Cheese
Red Grapes | Toasted Pecans
Maple Pecan Vinaigrette 18.00
Add Grilled Red Bird Farms Chicken 9.00

Signature La Fonda Tortilla Soup *

Roasted Tomato-Pasilla Chile | Chicken Broth
Pulled Chicken | Mexican Cheese Blend
Avocado | Lime | Tortilla Strips 13.00

La Fonda Caesar *

Fresh Romaine Hearts | Cherry Tomatoes
Queso Cotija Caesar Dressing
Sourdough Croutons 18.00
Add Red Bird Farms Chicken 9.00

HANDHELDS

Beck & Bulow Green Chile Cheeseburger *

Half-Pound NM Grassfed Beef
Roasted Hatch Green Chile | Toasted Brioche Bun
Choice of: American | Swiss | Cheddar 22.00
Add Applewood Smoked Bacon 5.00
Vegan Patty Available Add 1.00

Beck & Bulow Short Rib Tacos *

Braised Short Rib | Mojo Picante
Purple Cabbage Grilled Pineapple Slaw
Pickled Red Onion | Green Rice with Piñon
Micro Cilantro | Black Beans 28.00

SIDES

Onion Rings | French Fries | Sweet Potato Fries 6.00
Truffle Fries 10.00

LUNCH 11am–2pm

CHEF'S SPECIALTIES

Campfire Trout *

Blue Corn Piñon Crusted Rainbow Trout
Roasted Cauliflower | One Egg Any Style
Romesco Almond Sauce 31.00

Green Chile Mac & Cheese

Smoked Gouda Cheese | English Peas
Applewood Bacon | Hatch Green Chile 19.00
Add Red Bird Chicken 9.00

Sautéed Tiger Prawns

Sweet Chile Sauce | Saffron Rice | Sautéed Asparagus
Avocado 30.00

NORTHERN NEW MEXICO SPECIALTIES

*Served with Pork Posole | Pinto or Black Beans
Sour Cream | Pico de Gallo | Guacamole
Add One Sopaipilla 1.90*

Rellenos de La Fonda

Two Hatch Green Chiles Filled with Mexican Cheese
Blend | Lightly Beer Battered Shallow-Fried
Shredded Lettuce
Red Chile | Green Chile | Christmas Chile 27.00

Enchiladas

Two Fresh White Corn Tortillas | Mexican Cheese
Blend | Shredded Beef or Chicken
Red Chile | Green Chile | Christmas Chile 26.00

Carne Asada Tampiqueña

Beck and Bulow Flank Steak | Chile Relleno
Avocado | Cheese Enchilada | Black Beans
Queso Fresco | Rajas Poblano | Pico de Gallo
Shredded Lettuce 30.00

*** Can be modified for Vegetarian or Gluten-Friendly.
Ask your server about Vegan options.**

While we offer gluten-friendly menu options, we are not a gluten-free kitchen. We offer products with peanuts, tree nuts, soy, milk, eggs, wheat as well as other possible allergens. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, wheat or other allergies.

All Seafood is Sustainably Harvested.

There are no artificial trans fats in any of the food we serve.

Consuming raw or undercooked meats | poultry | seafood shellfish | eggs may increase your risk of foodborne illness.

Menu items and prices are subject to change without notice
22% service charge added to each check.

DINNER 5–9pm 

STARTERS

Artisanal Bread Board *

House Blue Corn Muffins | Artisanal Bread
House Whipped Butter 4.00/person

Signature La Fonda Tortilla Soup *

Roasted Tomato-Pasilla Chile | Chicken Broth
Pulled Chicken | Mexican Cheese Blend
Avocado | Lime | Tortilla Strips 13.00

Strawberry & Goat Cheese Salad *

Spinach | Strawberries | Goat Cheese
Roasted Shallot Vinaigrette | Candied Walnuts 19.00

Duroc Pork Belly

Braised | Port Wine Glaze
Apple and Green Chile Chutney | Rapini 19.00

La Fonda Caesar *

Fresh Romaine Hearts | Queso Cotija Caesar Dressing
Cherry Tomatoes | Sourdough Croutons 18.00
Add Red Bird Farms Chicken Breast 9.00

CHEF'S SPECIALTIES

Pan-Seared Chilean Seabass *

Green Chile Risotto | Sugar Snap Peas
Citrus Beurre Blanc 53.00

Chicken Cordon Bleu

Smoked Ham | Spinach | Swiss Cheese
Dijon Mustard | Sauce Mornay | Asparagus
Roasted Garlic Mashed Potatoes 36.00

Beef Tenderloin Oscar

Blue Lump Crab Meat | Roasted Garlic Mashed
Potatoes | Sautéed Asparagus
Green Chile Bearnaise 59.00

La Fonda Steak Frites

1855 Choice Top Sirloin | Skinny Fries
Market Vegetables | Ancho Chile Demi-Glaze
Grain Mustard 36.00

DINNER 5–9pm 

Huitlacoche Tamal *

Golden and Red Beet Terrine | Roasted Poblano Sauce
Black Beans | Blue Corn Tortilla Ash | Fried Green Onions
Roasted Corn | Huitlacoche Tamal 29.00
Add Red Bird Farms Chicken Breast 9.00

NORTHERN NEW MEXICO SPECIALTIES

*Served with Pork Posole | Pinto or Black Beans
Sour Cream | Pico de Gallo | Guacamole
Add Sunnyside Cage-Free Egg 3.00*

Rellenos de La Fonda

Two Hatch Green Chiles filled with Mexican Cheese
Blend | Lightly Beer Battered | Shallow-Fried
Shredded Lettuce
Red Chile | Green Chile | Christmas Chile 27.00
Add Char-Grilled 6oz Filet 32.00
Add One Sopaipilla 1.90

Filet y Enchiladas

Char-Grilled 6oz Filet | Two Fresh White Corn Tortillas
Mexican Cheese Blend | Red Chile | Green Chile
Christmas Chile 58.00
Add One Sopaipilla 1.90

Enchiladas

Two Fresh White Corn Tortillas | Mexican Cheese
Blend | Shredded Beef or Chicken
Red Chile | Green Chile | Christmas Chile 26.00
Add One Sopaipilla 1.90

DESSERTS 11am–9pm

Flan

Creamy Vanilla Custard | Caramel Sauce
Fresh Raspberries | Whipped Cream 13.00

Gelato

Chocolate | Vanilla | Salted Caramel 12.00

Sorbet Trio

Mango | Raspberry | Blood Orange 11.00

Pineapple Upside Down Cake

Vanilla Ice Cream 13.00

Marisol's Chocolate Lava Cake

Kakawa's Sweet Corn Ice Cream 16.00

BEVERAGES

Freshly Brewed Coffee or Decaf,

Herbal Tea or Black Tea

2 Cup Pot 10.00 6 Cup Pot 27.00

Orange Juice | Grapefruit Juice 6.00

Tomato | V8 | Apple | Cranberry 6.00

Milk | 2% | Skim | Chocolate 5.50

Coke | Diet Coke | Sprite | Ginger Ale 5.50

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ALCOHOLIC BEVERAGES

House Margarita 14.50

Blanco Tequila | Triple Sec | Lime

Silver Coin Margarita 16.50

Corralejo Blanco | Cointreau | Fresh Lime

Prickly Pear Margarita 16.50

100% Agave Tequila Blanco | Prickly Pear Essence
Triple Sec

Spanish G&T 15.00

Hayman's Gin | Juniper Berries | Tonic | Thyme
Lemon Peel

Adobe Manhattan 17.50

Elijah Craig | Angostura Amaro
Antica Sweet Vermouth

White Wines

Chardonnay 15.50 | 59

Sauvignon Blanc 14.50 | 55

Pinot Grigio 14.50 | 47

Red Wines

Pinot Noir 14.50 | 48

Malbec 15.50 | 54

Cabernet Sauvignon 18.50 | 64

Sparkling

Prosecco, Adami, Italy 13.50 | 52

Sparkling

Simonet, Brut, France 48

Casas de Mere, Cava, Spain 49

Gruet, Blanc de Noirs, USA 53

Veuve Cliquot, France 185

Ask for more options when you call in your order

ALL DAY ROOM SERVICE

Available 11am - 10pm

PROVIDED BY

LA FIESTA LOUNGE.

PLEASE SEE NEXT PAGE.

ALL DAY 11 am–10 pm ONLY 

STARTERS

Chile con Queso *

Warm Crispy Corn Tortilla Chips | Pico de Gallo 16.00

Chips, Salsa & Guacamole *

Warm Crispy Corn Tortilla Chips | House Guacamole
House Salsa 17.00

Charcuterie Board *

Cambozola Cheese | Manchego Cheese | Bresaola
Sopresatta | Salumi Calabrese | Mustard Greens
Marinated Olives | Black Cherry Mostarda
Red Grapes | Crackers 22.00

Southwest La Fonda Caesar *

Fresh Romaine Hearts | Cherry Tomatoes | Avocado
Black Beans | Roasted Corn | Fried Tortilla Strips
Green Chile Queso Cotija Caesar Dressing 18.00
Add Red Bird Farms Chicken Breast 9.00

Short Rib Nachos

Braised Short Rib | Green Chile Queso
Jalapeño Chile | Black Beans | Sour Cream
Guacamole 23.00

Chicken Wings

Tomatillo BBQ Sauce | Blue Cheese Dressing
Sliced Carrots and Celery 20.00

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ALL DAY 11 am–10 pm ONLY 

CHEF SPECIALTIES

Chile Relleno

Hatch Green Chile filled with Mexican Cheese Blend
Lightly Beer Battered | Shallow-Fried | Posole
Pinto Beans 15.00

Quesadilla

Flour Tortillas | Seasoned Chicken
Mexican Cheese Blend | Chipotle Sour Cream
Pico de Gallo 19.00

Beck & Bulow Green Chile Cheeseburger *

Half-Pound NM Grassfed Beef
Roasted Hatch Green Chile | Toasted Brioche Bun
Choice of: American | Swiss | Cheddar 22.00
Add Applewood Smoked Bacon 5.00
Vegan Patty Available Add 1.00

Classic Reuben Sandwich

Corned Beef | Sauerkraut | Swiss Cheese
Thousand Island Dressing | Choice of: French Fries
Sweet Potato Fries | Onion Rings 17.00

SIDES

Onion Rings | French Fries | Sweet Potato Fries 6.00
Truffle Fries 10.00

DESSERTS

Flan

Creamy Vanilla Custard | Caramel Sauce
Fresh Raspberries | Whipped Cream 13.00

Pineapple Upside Down Cake

Vanilla Ice Cream 13.00

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